



## Dealing With Drought



# Water-Saving Tips and Rebates for Restaurants

## Icemakers

- Replace old icemakers with new, air-cooled, water efficient models. \* The useful life of an icemaker is about five years.
- Use ice flake machines, which use less water, rather than ice cube machines.
- Use softened water in ice cube machines.
- Collect spent cooling water from water-cooled ice machines and use it for non-potable purposes such as mopping floors.

## Restrooms and Plumbing

- Test your toilets by using a few drops of blue food coloring in the tank to see if it leaks to the bowl.
- Install high-efficiency toilets and urinals. \*
- Install aerators on hand-washing sinks to reduce the water flow to one gallon per minute or less.
- Install aerators on kitchen, food service and mop sinks so they do not exceed a flow rate of 2.5 gallons per minute.

## Rebates

\*The Municipal Water District of Orange County (MWDOC) has rebates available for installing a variety of water-saving devices. To learn more, visit <http://www.ocwatersmart.com/commercial>.

## Free Materials

MWDOC has free water conservation literature available for restaurants. For more information, visit <http://www.ocwatersmart.com/restauranthotel/>.

## Learn More

For additional conservation information, visit [newportbeachca.gov/water](http://newportbeachca.gov/water) or call 949-644-3388.





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Newport Beach must reduce its water use 28 percent each month and reach a 28 percent cumulative reduction goal by February 2016. To achieve this goal, customers must reduce water use 25 percent. The City of Newport Beach (City) is taking actions to save the remaining three percent. Below are some water-saving tips and information on available rebates specifically for restaurants.

### Easy Ways to Save

- Serve water to customers only when requested, per NBMC 14.16.040(K).
- Fix leaks within 24 hours, per City Municipal Code.
- Train employees to conserve water.
- Place signs in the kitchen promoting water conservation.
- Use the minimum amount of dishware, glasses, utensils and cookware needed to reduce dishwashing loads.

### Dishwashers

- Wash full loads in wash racks.
- Presoak soiled dishware in basins of water rather than under running water.
- When possible, scrape or brush dishes and pots and pans rather than using running water or pre-rinse sprayers.
- Replace pre-rinse sprayers with water saving 1.6 gallons per minute (GPM) nozzles.
- Install pressure-reducing valves on water supply lines, if the pressure exceeds manufacturer recommendations.
- Operate scraping troughs only during dishwashing operations.
- Replace older machines with new, water and energy efficient equipment.
- Turn dishwasher off when not in use.

### Food and Drink Preparation

- Kitchen faucets should use a maximum of 2.5 GPM. If higher flows are needed for utility sinks, install a fingertip control valve for aerated or full-flow operation.
- Reduce or eliminate using water to thaw food. If water is needed, use a minimum flow.
- Turn off continuous water flow used to clean drain trays on coffee, milk, soda, and beverage islands.
- Install hands-free or foot-activated valves on faucets.
- Avoid using water to melt ice in strainers.
- Wash vegetables in ponded water.
- Do not let water run in preparation sink.

